

# TERRA

— AT TOTTINGTON —

Welcome to TERRA Restaurant at  
Tottington Manor.

We are delighted to present our new Autumn Menu, designed by our Executive Head Chef Chris Hilton. Our team of 6 Chef's have all created their own dishes which feature in our new menu.

Our glorious location in the heart of the South Downs inspires and invigorates our menu. TERRA translates as earth, land or country, and our food is driven by just that; inspired by local produce of the British countryside. Our meat is from the South Downs, our fish is landed at Newhaven, our vegetables are seasonal and mainly locally sourced, and our bread, butter and eggs are from local farms a few miles from Tottington.

We hope you enjoy your dining experience at TERRA and our genuine hospitality has made you feel welcome at Tottington Manor.

Passionate about food.  
Passionate about Hospitality.



CHRIS HILTON  
HEAD CHEF

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## APPETIZERS

<i>house seasonal bread board, crab butter, seaweed butter, chicken butter, south downs butter (gfa)</i>	5.5
<i>mixed marinated olives (gf)</i>	4.5
<i>salt &amp; pepper padron peppers (gf)</i>	4.8
<i>roasted spiced nuts (ve/gf)</i>	4.5

## STARTERS

<i>spiced parsnip soup, parsnip crisp, fresh bread, south downs butter (ve/gfa)</i>	6.5
<i>goats cheese curd, chiddingfold heritage beetroot, toasted walnuts (v/gf)</i>	9
<i>coarse game terrine, sussex plum chutney, toasted sussex sourdough (gfa)</i>	9
<i>sussex cheese twice baked soufflé, crispy streaky bacon, pickled vegetables (gfa)</i>	9.5
<i>squid, prawn, green lip mussel stew, white wine &amp; tomato sauce, crusty bread, seaweed butter (gfa)</i>	11.5
<i>spiced huss, onion bhaji, mango &amp; chilli mayo (gf)</i>	8.5

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## MAINS

<b>SUSSEX PORCHETTA (gf)</b> <i>mashed potato, ham &amp; apple crispy bon-bon, root vegetable purée, cider jus</i>	19
<b>BRAISED OX CHEEKS (gf)</b> <i>creamy mash, steamed chichester cabbage &amp; beans, rich red wine gravy</i>	18
<b>BARBARY DUCK LEG (gf)</b> <i>steamed duck leg, rolled &amp; poached baby turnip, orange glazed carrots, beetroot crisp, orange jus</i>	22
<b>SQUID INK SPAGHETTI</b> <i>squid, atlantic prawns, garlic &amp; anchovy white wine butter, micro herbs &amp; squid ink tuile</i>	19.5
<b>PANFRIED STONE BASS FILLET (gfa)</b> <i>potato gnocchi, sweet tomato &amp; butter sauce, samphire</i>	22
<b>SURREY FARM 9OZ SIRLOIN STEAK (gf)</b> <i>portobello mushroom, nutbourne tomatoes, chunky chips, peppercorn sauce</i>	35
<b>COURGETTE &amp; LOVAGE LINGUINE (vea)</b> <i>crème fraîche, basil pesto, oyster mushroom scallops</i>	16
<b>SPICED BAKED AUBERGINE (ve/gfa)</b> <i>baba ganoush, basil pesto, quinoa, pomegranate, crispy flatbread shard</i>	17

## SIDES

<i>seasonal bread &amp; dipping oils (ve/gfa)</i>	4.5
<i>buttered pink fur herbed potatoes (v/gf)</i>	5
<i>charred broccoli, toasted almonds, miso &amp; soy mayo (v/gf)</i>	6
<i>parmesan truffle fries (gf)</i>	6
<i>mini terra bowl salad (ve/gf)</i>	5
<i>seasonal market vegetable bowl (ve/gf)</i>	5

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gf - gluten free

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## SALADS, SHARERS & BOARDS

### TERRA GARDEN BOWL (gfa/v) 19

fresh herbs, local nutbourne tomatoes, cucumber, red peppers, peashoots, pomegranate, pumpkin seeds, red cabbage, edamame beans, sussex sourdough

*choose your protein:* pedro ximinez pork belly bites / grilled chicken / asian crispy shredded beef / spiced huss / oyster mushroom scallops / tiger tail prawns / falafel / boiled egg / golden cross goats cheese

*dressings:* garlic & herb/sweet chilli sauce / oil & balsamic / honey mustard /jalapeno hot sauce / chipotle mayo

### WARM TERRA BOWL (gfa/v) 19

warmed courgette & carrot ribbons, green beans, mixed herbs, red onion, red peppers, nutbourne tomatoes, diced ticehurst apple, sussex sourdough

*choose your protein:* pedro ximinez pork belly bites / grilled chicken / asian crispy shredded beef / spiced huss / oyster mushroom scallops / tiger tail prawns / falafel / boiled egg / golden cross goats cheese

*dressings:* garlic & herb/sweet chilli sauce / oil & balsamic / honey mustard /jalapeno hot sauce / chipotle mayo

### SUSSEX SHARING PLATTER (gfa) 25

seven sisters sheep's cheese, golden cross goats cheese, sussex charcuterie, quail's scotch egg, pickled vegetables, ticehurst apple, sussex bloomer, onion marmalade, chicken butter

### SUSSEX PIE & GRAVY BOARD 18

puff pastry top and bottom, chunky chips, rich gravy pot  
*ask waiting team for pie filling of the day*

### BUTTERMILK CHICKEN BURGER (gfa) 19.5

marinated chicken breast, smoked crispy bacon, smoked cheddar, red pepper salsa, challah bun, chunky chips, slaw, pickled dill & mustard dip

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## DESSERTS

### RHUBARB BREAD & BUTTER PUDDING SLICE 8.5

poached rhubarb, light vanilla custard

### TERRA SEASONAL CHEESECAKE 8.5

layered seasonal cheesecake in a glass domed dish

### CHESTNUT MONT BLANC (gf) 8.5

chocolate shards, crispy meringue, chestnut mousse, chocolate sauce

### RICH DARK CHOCOLATE ORANGE DELICE 8.5

chocolate shard, crispy meringue, orange gel & zest

### ICE CREAM SUNDAE (gfa) 8.5

fresh fruit, cream, chocolate crumb, sundae sauce

### AFFOGATO (gf) 6

add 25ml Disaronno Amaretto or Pedro Ximinez 5

### CHEF'S MINI DESSERT WITH COFFEE/TEA 7

ask for today's mini dessert

### SUSSEX CHEESEBOARD 9

ssussex cheese selection, southdowns butter, artisan crackers, chutney & grapes

## AFTER DINNER DRINKS

### HOOGLY TEA 3.5

English Breakfast / Decaf English Breakfast / Darjeeling Afternoon / Earl Grey / Vanilla Chai / Tiramisu / Chill Out Mint / Berrylicious / Classic Green / Rhubarb & Vanilla / White Apricot Blossom / Ginger Biscuit

### NESPRESSO COFFEE 3.5

Americano / Double Espresso / Flat White / Cappuccino / Latte / Macchiato  
*alternate milks are available*

### BRANDY AND LIQUEURS 25ml 50ml

South Downs Brandy	6.5	13
Drambuie	5.5	-
Baileys Irish Cream	-	7
Harvey Bristol Cream	-	5.5
Port	-	5.5
Disaronno	6.5	8.5
Cointreau	6	8.5
Pedro Ximinez	-	5.5

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## STEAK

our steaks are local and selected for their quality. with portobello mushrooms, oven roasted cherry vine tomatoes, hand cut chips.

<b>9OZ SIRLOIN STEAK</b> (gf)	28
<b>7OZ FILLET STEAK</b> (gf)	35
<b>10OZ RIBEYE STEAK</b> (gf)	30
saucers: peppercorn / sussex blue cheese / red wine	3
upgrade by adding pan fried king prawns	6

**CHATEAU BRIAND SHARER FOR TWO** (gf) 99\*  
served sliced on a board with peppercorn and blue cheese sauces,  
onion ring stack, portobello mushrooms, rocket salad, cherry vine  
tomatoes, triple cooked chips  
\*price according to weight, ask waiting staff to confirm

## MAINS

<b>SEARED VENISON</b> (gf)	25
fondant potato, ratatouille, rosemary jus	
<b>CHARGRILLED SWORDFISH STEAK</b> (gf)	19
roasted giant vegetable couscous	
<b>70Z PORK CHOP</b>	17
crumbled black pudding mash, rainbow carrots, mustard jus	
<b>SEAFOOD RISOTTO</b>	22
mussels, clams, squid, shell-on-prawns, tomato sauce	
<b>CHICKEN, BROCCOLI &amp; GREEN PASTA TAGLIATELLE</b>	17
chef's garlic focaccia	
<b>WILD MUSHROOM &amp; SPINACH TAGLIATELLE</b> (vea/gf)	15
truffle oil, parmesan shavings, peashoots	
<b>PAN FRIED DUCK BREAST</b> (gf)	22.5
dauphinoise, sticky red cabbage, blackberry jus	
<b>TOTTINGTON 80Z BEEF BURGER</b> (gfa)	17.5
toasted bun, salad, melting smoked applewood cheddar, bacon, skinny fries or hand cut chips	
<b>BUTTERMILK CHICKEN BURGER</b> (gfa)	16
toasted bun, salad, melting smoked applewood cheddar, bacon, skinny fries or hand cut chips	
<b>SPICY BEAN BURGER</b> (v)	15
toasted bun, salad, portobello mushroom, tzatziki, skinny fries or hand cut chips	

**SIDES** 5  
giant onion ring stack / bread & olives / garlic bread

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## SUNDAY MENU

<b>ROAST SIRLOIN OF BEEF</b> (gfa)	21
honey roasted carrots & parsnips, butternut puree, red cabbage, duck fat roast potatoes, yorkshire pudding	
<b>SUSSEX PORCHETTA</b> (gfa)	19
honey roasted carrots & parsnips, butternut puree, red cabbage, duck fat roast potatoes, yorkshire pudding	

<b>HALF ROASTED CAJUN CHICKEN</b> (gf)	17
<b>TWICE COOKED BELLY OF PORK</b> (gfa)	17
<b>TOTTINGTON ROAST LAMB</b> (gfa)	21

\*Three dishes above on rotation each week

<b>NUT ROAST</b> (v/vea/gfa)	18
honey roasted carrots & parsnips, butternut puree, red cabbage, roast potatoes, yorkshire pudding	

**TOTTINGTON SHARING BOARD FOR TWO** 46  
three meats (beef, sussex pork belly & cajun chicken), extra roast potatoes and yorkshire puddings, honey roast vegetables, gravy

<b>PANFRIED STONE BASS</b> (gfa)	22
potato gnocchi, sweet tomato & butter sauce, samphire	

<b>BUTTERMILK CHICKEN BURGER</b> (gfa)	19.5
marinated chicken breast, smoked crispy bacon, smoked cheddar, red pepper salsa, challah bun, chunky chips, slaw, pickled dill & mustard dip	

<b>COURGETTE &amp; LOVAGE LINGUINE</b> (vea)	16
crème fraîche, basil pesto, oyster mushroom scallops	

## SIDES

seasonal bread & dipping oils (ve/gfa)	4.5
buttered pink fur herbed potatoes (v/gf)	5
charred broccoli, toasted almonds, miso & soy mayo (v/gf)	6
parmesan truffle fries (gf)	6
mini terra bowl salad (ve/gf)	5
seasonal market vegetable bowl (ve/gf)	5

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